



Significantly reduce food waste and increase revenue by safely chilling cooked food. QuickChiller™ blast chillers are designed to rapidly and uniformly decrease the temperature of hot foods well within HACCP and FDA requirements.

Standard Features:

- Multiple operational modes from Quick Freeze, to Chill, to Holding
- Temperature range -10°F - 40°F
- Intuitive, touch screen control
- HACCP data for chill modes, times, and temperatures
- Recipe and software updates via USB

Short Form Spec

The Alto-Shaam QC3-40 QuickChiller blast freezer/chiller includes a cabinet exterior with a #4 finish stainless steel front, door, sides and top insulated with non-CFC foamed-in-place polyurethane. The rear and bottom are galvanized metal. The QuickChiller cabinet interior is stainless steel, including stainless steel air plenums. The door opening perimeter features an ABS thermal break to prevent sweating. The door has a stainless steel exterior with a stainless steel liner, is hinged left as standard and includes one (1) recessed door pull. A press-fit magnetic gasket is provided for positive seal. The Quickchiller is furnished with a self-contained, refrigeration system utilizing R-404A or R-448A refrigerant. One (1) condensing unit connected to interlaced coated evaporator coils. The Quickchiller includes a USB port, HACCP data access, three (3) detachable internal product temperature probes, five (5) stainless steel shelves, and four (4) stainless steel side mount racks. Pans fit on ten (10) non-tilt pan slides spaced on 4" (102mm) centers.

☐ QC3-40 Quickchiller



Factory-installed Options

• Electrical Choices

- ☐ 115V/208-230V, 1ph
- ☐ 380V-420V, 3ph

• Door Swing Choices

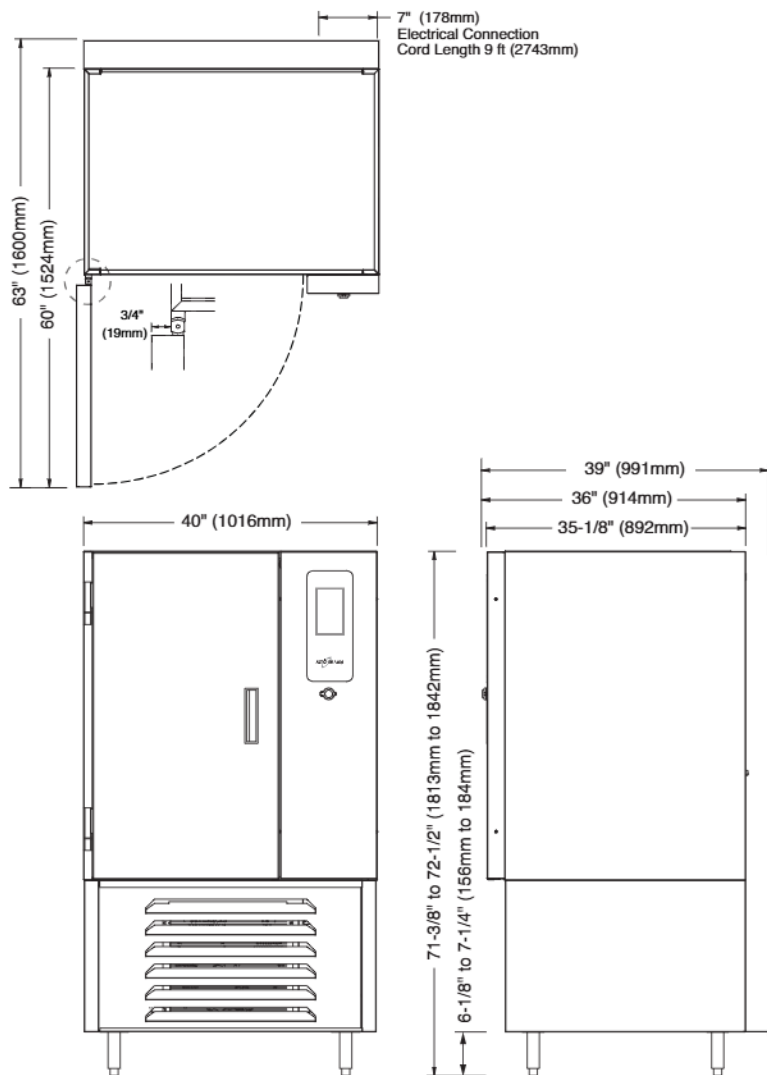
- ☐ Left-hand swing, standard
- ☐ Right-hand swing, optional

• Caster or Leg Choices

- ☐ 6" (152mm) adjustable legs, standard
- ☐ 5" (127mm) caster kit [5014751], optional



For R-404A units:
5-Year Limited Warranty
on self-contained
compressor. Effective
from date of shipment.
(excludes labor)



Dimensions (H X W X D)

Exterior*:	71-3/8" x 40" x 39" (1813mm x 1016mm x 991mm)
Interior:	39-1/2" x 22-9/16" x 25-1/4" (1003mm x 573mm x 641mm)

*Add 1-1/8" (29mm) to height for fully extended leg

Electrical

V	A	kW	HP	Connection	Cord and Plug
115/208-230					NEMA 14-20P
1Ph/60Hz	16.0	3.7	1-1/2	--	20A-250V plug
Recommended circuit amperage: 20					
380-420					No cord
3Ph/50Hz	10.0	3.8	2-1/4	3-N-PE	No plug
Recommended circuit amperage: 20					

Refrigeration

Refrigerant: 80 oz. R-404a

One (1) Condensing Unit:

Freeze mode: 5,880 BTU's per hour at -5°F (-21°C)

Chill mode: 11,400 BTU's per hour at +20°F (-7°C)

Air circulation: 1,750 CFM

Refrigerant: 133 oz. R-448a

One (1) Condensing Unit:

Freeze mode: 6,700 BTU's per hour at -5°F (-21°C)

Chill mode: 7,100 BTU's per hour at +20°F (-7°C)

Air circulation: 2800 cfm

Product Pan Capacity

Approximately 216 lb (98 kg) maximum

Volume maximum: 135 quarts (171 liters)

Full-size pans: Gastronorm 1/1:
Eighteen (18) 20" x 12" x 2-1/2" (530 x 325 x 65mm)

Full-size sheet pans:
Nine (9) 18" x 26" x 1"

Clearance Requirements

Back	Rear clip provides 3" (76mm) clearance
Top	0" (0mm)
Each Side	1" (25mm)
18" (457mm) minimum from heat producing equipment	

Weight

Net: 725 lb (329 kg) **Ship:** 858 lb (389 kg)

Carton dimensions: (L X W X H)

45" X 44" X 78" (1143 X 1118 X 1981mm)

Accessories

☐ Wire Shelves, Stainless Steel SH-22584

Installation Requirements

- Appliance must be installed level.
 - The appliance must not be installed in any area where it may be affected by steam, grease, dripping water, extreme temperatures, or any other severely adverse conditions.
 - Appliances with casters and no cord or plug must be secured to the building structure with a flexible connector.
- Not factory supplied.**

